Beltane Marigold Custard

Anon

2 cups milk
1 cup unsprayed marigold petals
1/4 tsp. salt
3 tbsp. sugar
1 to 2-inch piece vanilla bean
3 egg yolks, slightly beaten
1/8 tsp. allspice
1/8 tsp. nutmeg
1/2 tsp. rose water
whipped cream

Using a clean mortar and pestle reserved for cooking purposes, pound marigold petals. Or, crush with a spoon. Mix the salt, sugar and spices together. Scald milk with the marigolds and the vanilla bean. Remove the vanilla bean and add the slightly beaten yolks and dry ingredients. Cook on low heat. When the mixture coats a spoon, add rose water and cool.

Top with whipped cream, garnish with fresh marigold petals.

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